

White Wines

Mantineia Lantides

24.00€

Variety: Moshofilero

Origin: Nemea

Modern vinification using the controlled fermentation method at low temperatures. Wine with a typical freshness and aromatic features, medium acidity and aftertaste thanks to the full ripening

Santorini Gavalas

26.00€

Variety: Assyrtiko

Origin: Santorini

Dry white wine, characterized by a bright yellow - white colour. On the nose delicate aromas of fruit - pear, lemon and pineapple - are present. On the palate, the wine is smooth, rich, fruity and full-bodied. It has a balanced acidity and a long aftertaste

Gavalas Natural Ferment

28.00€

Variety: Assyrtiko

Origin: Santorini

The result of the combination of the explosive indigenous variety Assyrtiko and the capacity of the natural yeasts are exhibited by this wine which is characterized by its fruity character and consists a worthy representative of the capabilities of Santorini's products. Aromas of pear and white flowers, mouth full, greasy, with fresh acidity and pleasant metallic aftertaste.

Santorini Sigalas

35.00€

Variety: Assyrtiko

Origin: Santorini

Straw blonde colour, with light shades of green and a subtle nose of citrus fruit. Excellent structure with a depth of flavor and an acidity which brings the flavors to the fore and adds freshness, with a lasting after-taste. Has the characteristic mineral taste -typical of the variety and the soil of Santorini

Santorini Xatzidakis

35.00€

Variety: Assyrtiko

Origin: Santorini

Soft yellow colour with golden shades and delicate aromas of citrus, white flowers and minerality. Full and aromatic on the palate with an intensive mineral character. Long aftertaste with a certain freshness coming from the crunching acidity of the wine, which is typical of the vineyards of Santorini. This is an amazingly versatile wine

Sauvignon Simeonidis

33.00€

Variety: Sauvignon Blanc

Origin: Kavala

In the traditional way of white wine vinification at constant low temperature. Greenish colour with crystal clarity. Only the juice from the first crushing of the grapes was used. Drinking this wine is like tasting fresh pieces of banana, peach and lemon.

Diadoxos Simeonidis

33.00€

Variety: Chardonnay

Origin: Kavala

Green yellowish crystal divine shades. Palatable and balanced. Excellent fine aroma of banana, lemon and pineapple. Delightful acidity and impressive aftertaste.

Chardonnay Karipidís BIO

50.00€

Variety: Chardonnay

Origin: Thessaly

Bright, yellow-straw colour. Beautifully evolved nose of stone, tropical and citric fruits (pear, banana, pineapple and tangerine) combined with barrel-fermented characters (notes of honey, vanilla and bread). Generous and balanced on the palate, with a pleasing texture and persisting fruity-honey aftertaste.

Sauvignon Fume Karipidís BIO

48.00€

Variety: Sauvignon Blanc

Origin: Thessaly

Bright, yellow-straw colour. Beautifully evolved nose of stone, tropical and citric fruits (pear, banana, pineapple and tangerine) combined with barrel-fermented characters (notes of honey, vanilla and bread). Generous and balanced on the palate, with a pleasing texture and persisting fruity-honey aftertaste.

Xatzidakís Nyxteri

38.00€

Variety: Assyrtiko

Origin: Santorini

Yellow golden colour. Aromas of ripe stone fruits, oriental spices and minerality. Great structure with an excellent balance of acidity and tannins. Long aftertaste.

Sígalas Barrel Fume

45.00€

Variety: Assyrtiko

Origin: Santorini

Fermentation in French oak barrels and ageing of the wine with wine lees for approximately 6 months. Bright gold and blonde color, with discreet presence of wood with hints of citrus fruits, full and round refreshing taste with balance, good acidity and long aftertaste with a characteristic minerality

Chateau Julia Lazaridí

35.00€

Variety: Chardonnay

Origin: Drama

Pale, bright, clean yellow green color. Nicely balanced floral, citrus and pineapple bouquet. Velvet soft delivery revealing big punchy flavors of pineapple, lemon and lime balanced out well by plenty of acidity with long and powerful finish

Ovílos

45.00€

Variety: 50% Semillon, 50% Assyrtiko

Origin: Kavála

A wine, yellow-green in color that matures in oak for 8 months. The distinctive aroma of apricot and honey- a characteristic of Semillon- blends perfectly with the notes of citron and lemon from the north-aegean Assyrtiko. A variety of recognizable, distinct aroma integrated with hints of vanilla and dry nuts, elegant, fat with a well balanced acidity structure that results in potential for ageing.

D' Ifestía

30.00€

Variety: Moscato D'Asti

Origin: Limnos

Impressive aromas of white fruits and flowers, with acidity that makes seesaw with the sweetness. In a mouth soft and easy to drink, with low alcohol and cool, mild foaming. Another Greek semi-sparkling with the character of Moscato d'Asti.

Red Wines

Nemea Lantides

28.00€

Variety: *Agiorgitiko*

Origin: *Nemea*

Red wine vinification method including diffusion and storage in oak barrels for 14 months. Gentle tannins, rich body and a balance between acidity, barrel and fruit.

Cava Lantides

40.00€

Variety: *Cabernet Sauvignon - 30%, Merlot - 30%, Agiorgitiko - 40%*

Origin: *Nemea*

Red wine vinification method including diffusion and storage in oak barrels for 24 months up to bottling, followed by storage in wine cellars for a further 12 months. Strong tannins, great body, and a good balance between acidity and alcohol

Aenaon Lantides

35.00€

Variety: *Merlot*

Origin: *Nemea*

Red wine vinification method including diffusion and storage in oak barrels for 14 months up to bottling, followed by storage in wine cellars for a further 6 months. Strong tannins, rich body and high acidity

Mayrotragano Argyrou

70.00€

Variety: *Mayrotragano*

Origin: *Santorini*

Mayrotragano is a rare, but very interesting indigenous red variety of Santorini. Bright red color with aromas of gooseberry and cherry. The mouth is round with soft tannins. A variety rich in colors and aromas. The taste is balanced and bodied, with a long finish.

Mayrotragano Santo Wines

38.00€

Variety: *Mayrotragano*

Origin: *Santorini*

MAVROTTRAGANO grape variety is cultivated in small quantities; however, the cultivation is based on high standards with great care. This varietal wine has aggressive taste, with the aromas of spices and tobacco.

Robust Karipidis

55.00€

Variety: *Sauvignon Cabernet 65%, Sangiovese 35%*

Origin: *Thessaly*

Dark purple colour with violet reflections. Intense bouquet of dry fruit and herbs followed by scents of vanilla, coffee and chocolate. Generous in the mouth with pleasing acidity and lively tannins contributing to a "robust" structure. Long and fruity after taste with a touch of floral sense.

Nebbiolo Karipidis

80.00€

Variety: *Nebbiolo 100%*

Origin: *Thessaly*

Red colour with the brick-red hue. Intense vegetal aroma (tomato paste) well balanced with fruity (blackcurrant, plum), floral (dried roses) and oaky characters. A medium-bodied wine with nervous acidity, robust tannins, deep and long-lasting flavours.

Ovilos

65.00€

Variety: *Cabernet Sauvignon 100%*

Origin: *Kavala*

A deep ruby wine that matures in brand new French oak casks for 18 months and is kept under ideal conditions in the underground cellars of the winery for another 2 years. Complex, clear red fruit, caramel, cedar wood and chocolate aroma with nut and spice notes. Rich, powerful flavor with a full body, a fine structure and characteristic tannins giving this amazing wine its long aftertaste and great ageing potential.

Alpha One

150.00€

Variety: *Tannat 100% (4,962 bottles)*

Origin: *Florina*

Fine, rich, intense. Some black fruit, spices, cassis. Quite complex, very long. Develops in mouth very good. Well paired with rich meat dishes, grilled or with rich sauces, cooked with vegetables, roots and wine. Marinated game, with chestnuts and plums. Full body mature creamy cheeses with intense and full flavor.

Vinsanto

(Santorini's famous dessert wine from sun dried grapes)

<i>Sineterismou</i>	40.00€
<i>Argyrou</i>	60.00€
<i>Sigalas</i>	74.00€

By the Glass

<i>Glass wine</i>	7.00€
<i>Glass vinsanto</i>	7.00€
<i>Glass champagne</i>	10.00€

Champagne List

<i>Henkel (375ml)</i>	15.00€
<i>Moët & Chandon (375ml)</i>	65.00€
<i>Moët & Chandon (750ml)</i>	130.00€
<i>Veuve Clicquot (750ml)</i>	130.00€
<i>Moët & Chandon Rose (750ml)</i>	180.00€
<i>Dom Perignon (750ml)</i>	260.00€